



I use Neill's self raising soda bread flour for making scones and farmhouse soda bread, they are simple recipes but make delicious homemade bread and scones, you can check out their website at [www.neillsflour.co.uk](http://www.neillsflour.co.uk). These easy to follow recipes will tempt your taste buds and inspire you to get baking. If Neill's flour is not available in your local stores any good quality flour can be used successfully, just make sure that if the recipe requires self raising flour, buy a self raising one and likewise for plain flour etc.

## Plain Scones

225g /8oz self raising flour  
50g /2oz butter (pure butter)  
25g /1oz caster sugar  
150ml /1/4 pt buttermilk (approx)

oven temp.  
220C/425F./gas 7  
(preheat oven)

### Method

Sift flour into a baking bowl  
Rub in butter until it resembles fine breadcrumbs  
Add sugar, mix well.  
Add enough buttermilk to make a soft dough  
Turn onto a floured surface and knead lightly  
Roll out the dough to one & half cm / 3/4 inches thick  
Use a small /medium cutter to cut out the scones  
(small cutter will give you more scones)  
Place on greased baking tray  
Bake in a hot oven 10 -12 min. or until well risen & golden brown  
Cool on a wire rack  
Serve with butter or whipped cream and jam

### SWEET SCONES

Add 25g/1oz extra caster sugar

### FRUIT SCONES

Add 50g/2oz dried fruit to dry ingredients (sultanas /mixed fruit)  
a dash of Baileys optional



### **CITRUS SCONES**

Add a tablespoon of orange/lemon marmalade to the mixture

### **SAVOURY SCONES**

Add 50g / 2oz grated cheese and some chopped chives/grated onion instead of caster sugar